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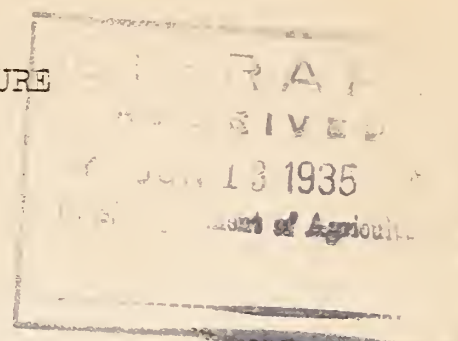
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UNITED STATES DEPARTMENT OF AGRICULTURE  
BUREAU OF HOME ECONOMICS  
WASHINGTON, D. C.

Reserve



### HOMEMADE PICKLES AND RELISHES

Four types of pickles and relishes are made at home.

The easiest to make are the fruit pickles, such as whole pickled peaches, crabapples, or pears, cooked in a spicy sweet-sour sirup.

Then there are quick-process pickles made from vegetables salted down overnight and combined with spices and vinegar the next day without cooking.

Next are the brined pickles, also called fermented pickles, because they go through a curing process lasting from 2 weeks to 2 months. Dill pickles and the large sour cucumber pickles belong to this type. Sweet pickles, mustard pickles, and other mixtures are often made from the vegetables cured in brine. For complete directions for brining cucumbers and other vegetables, send for Farmers' Bulletin 1438, "Making fermented pickles", 5 cents a copy, Superintendent of Documents, Government Printing Office, Washington, D. C. Some of the recipes given on the following pages supplement that bulletin.

Last are the relishes, such as tomato catsup, chili sauce, and chutneys made of chopped fruits or vegetables spiced and cooked down to a sauce.

Whatever the type, the purpose of pickling is to get tart spicy flavor through the vegetable or fruit; to keep or develop attractive color; and to give crispness, especially to vegetable pickles. The following points are important:

Choose fresh, high quality fruits or vegetables for pickling. Sort fruits for size and stage of ripeness, and keep the ripest in one lot if there is marked difference. If pickling cucumbers, peaches, or other fruits or vegetables whole, have them uniform in size. Then the pickling liquid penetrates and seasons them evenly.

Use a blend of high quality spices. The flavor continues to come out of spices as the pickles stand, so do not use too much spice.

For vinegar for pickling, good quality fresh cider vinegar is preferred. Or for pickling onions alone, use distilled vinegar which is clear and colorless.

Generally, granulated sugar is better than brown sugar in pickles. Sometimes a little brown sugar gives richness.

In general, pickles keep better if sealed airtight for storage. Sometimes they will keep satisfactorily in covered jars in a cold place, but there is danger of spoilage.

### PICKLED FRUITS

Pickled fruits are much like preserves and should be cooked no longer than necessary, or the texture and flavor are impaired. With some fruits it is best to let them stand overnight in the sweet-sour sirup after the first cooking, then drain the sirup from the fruit and boil it down separately, and pour again over the fruit; repeating as often as necessary. This way the sugar has a chance to draw out the fruit juices, while the fruit slowly absorbs the spicy sirup without shriveling or breaking up.

### Pickled Peaches

8 pounds peaches	8 two-inch pieces stick cinnamon
4 pounds sugar	Cloves
2 quarts vinegar	

Select firm white peaches preferably clingstones. Wash them well, remove the thin skin with a sharp knife, and stick 2 cloves into each peach. Cook the vinegar, cinnamon and sugar together for 10 minutes, or until the sirup is fairly thick. Add the peaches, cook them gently until tender, but not broken, and let stand in the sirup overnight. In the morning drain the sirup from the peaches and pack the fruit into sterilized jars. Boil the sirup rapidly until thick and pour over the peaches in the jars. Seal, label, and store in a cool place. Allow the pickled peaches to stand several weeks to develop flavor before serving.

### Pickled Pears and Crabapples

8 pounds prepared fruit	10 two-inch pieces stick cinnamon
4 pounds sugar	2 tablespoons whole cloves
1 quart vinegar	2 tablespoons whole allspice,
1 pint water	more spice if desired

Seckel pears. Wash the pears, leave on the stems and scrape off the blossom ends. Boil the pears for 10 minutes in water to cover, and pour off the water. Prick the skins of the pears. Boil for 5 minutes the vinegar, water, sugar, and spices tied loosely in cheesecloth. Add the pears and boil for 10 minutes or until they are tender. Allow the fruit to stand in the sirup overnight. Drain, remove the spice bag and pack the pears in sterilized jars. Bring the sirup to the boiling temperature, pour over the fruit, seal, and store in a cool place.

Kiefer pears. Wash the pears, pare, cut in half or quarter, and core. Boil the pears for 10 minutes in water to cover. Use 1 pint of this water to dilute the vinegar for the sirup. Finish in the same way as Seckel pears.

Crabapples. Follow the directions for Seckel pears, except omit cooking in the water and pricking the skin of the fruit.

### Pickled Cherries

9 pounds pitted sour red cherries	10 two-inch pieces stick cinnamon (more or less as desired)
7 pounds sugar	1 tablespoon whole cloves
	Vinegar

Sprinkle the sugar over the pitted cherries and let stand overnight. In the morning, stir until the sugar is dissolved and then press the juice from the cherries. Tie the spices loosely in a cheesecloth bag, drop this into the juice, and boil it down until it is about three-fourths of the original quantity. Remove the spice bag. Fill sterilized jars with the drained cherries and pour the hot sirup over them. Add 2 tablespoons of vinegar to each pint. Seal and let stand for about 2 weeks to blend before using.



## Watermelon Pickle

4 pounds watermelon rind	1 pint water
Limewater made with 2 quarts cold	1-1/2 pounds granulated sugar
water and 10 grams, or 2 table-	2 tablespoons whole allspice
spoons lime (calcium oxide)	2 tablespoons whole cloves
2 quarts vinegar	10 two-inch pieces stick cinnamon

Select rind from a firm, not overripe melon, and before weighing trim off green skin and pink flesh. Cut in inch cubes and soak for 2-1/2 hours in the limewater. Drain, cover with fresh water and cook for 1-1/2 hours, or until tender, and add more water as it boils off. Let stand overnight in this same water, and next morning drain. Bring to the boiling point the vinegar, 1 pint of water, the sugar, and the spices tied loosely in cheesecloth. Add the drained watermelon, and boil gently for 2 hours, or until the sirup is fairly thick. Remove the spice bag, pack the watermelon pickle in sterilized glass jars, seal airtight, and store in a cool place.

## QUICK-PROCESS PICKLES

For quick-process pickles the vegetables are salted down overnight to draw out the juices. With whole onions a short processing period may be substituted. Quick-process pickles are not so crisp as the long-brined pickles and the flavor is different, but they require much less work. The following recipes are typical:

## Cucumber and Onion Rings

1 peck small cucumbers	1 cup mustard seed
2 quarts small white onions	2 tablespoons celery seed
1 cup salt	2 tablespoons peppercorns
Vinegar	

Slice the cucumbers and onions about 1/4 inch thick, pack in a crock in layers with the salt sprinkled between, and let stand overnight. In the morning drain in a cheesecloth bag, and press out all the juice possible. Taste before adding the vinegar and if too salty rinse in cold water. Measure the onions and cucumbers, take half as much vinegar, heat to the boiling point, add the spices, and pour over the vegetables. Pack at once in sterilized glass jars, seal, and store in a cool place.

Bread and butter pickles: Follow above recipe for Cucumber and Onion Rings, replacing the onion with additional small cucumbers.

## Pickled onions

4 quarts small white onions	1/2 cup sugar
1 quart white vinegar	2 tablespoons whole pickling spice
1 pint water	2 teaspoons salt

Dip the onions in boiling water and let stand 2 to 3 minutes. Cool immediately in water. Cut a thin slice from the root end of the onions and slip off the skin. Mix the vinegar, water, sugar, spices, and salt, and heat to the boiling point. Pour over the onions which have been packed in sterilized jars. Partially seal the jars and process in a boiling water bath for 30 minutes. Seal and store. The use of white or colorless vinegar prevents discoloration of the onions.

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## BRINED VEGETABLES

Brined vegetable pickles are liked particularly for the crisp texture and characteristic flavor developed during the brining process. The vegetables may be prepared either by the short or the long brining process. In the short brine a 5 percent salt solution is used. This permits rapid fermentation and the process is complete in about 2 weeks, depending on conditions of storage. For long brining a 10 percent salt solution is used. The fermentation is slower and is not complete for from 4 to 8 weeks. The long-brined vegetables are less subject to spoilage, and as the different vegetables come into season they may be put into the brine to cure and later combined into a variety of pickles.

### Short-brined or Dilled Pickles

#### Dilled Cucumbers or Green Tomatoes

40 to 50 cucumbers, or green tomatoes	1 pint vinegar
2 ounces mixed pickle spices	1 pound salt
Fresh or dried dill	4 tablespoons sugar
	2 gallons water

Use fresh-picked cucumbers or green tomatoes of uniform size and free from blemish. Wash them well and drain. Into a 5-gallon crock place a layer of dill and spice. Fill the jar with the cucumbers or tomatoes to within 4 or 5 inches of the top. Mix the vinegar, salt, sugar, and water, and pour over the vegetable. Place a layer of dill over the top. Cover with a heavy plate and weight it down to hold the vegetable under the brine. Use only enough brine barely to cover, for as the liquid is drawn from the vegetable the jar may overflow. Each day remove the scum that forms over the top and keep the pickles at even room temperature, about 70° or as warm as 86°F. if possible. In about 2 weeks the pickles are ready to use - crisp, well-flavored with dill, and clear throughout with no white spots when cut.

For storage, pack the cured pickles in sterilized quart glass jars, and add 1/2 cup of vinegar to each. Fill up the jars with the pickle brine, but first strain it, bring it to the boil, and cool. Seal the jars airtight and store in a cool dry place.

### Sweet Dilled Cucumber or Green Tomato Pickle

40 to 50 firm dilled cucumbers or dilled green tomatoes	10 pounds granulated sugar
12 peeled garlic cloves, if desired	1 pound brown sugar
3 pints cider vinegar	1/2 cup whole allspice
1 pint tarragon vinegar	1/3 cup whole black pepper or 6 hot red pepper pods
	1 cup olive oil

Slice the dilled cucumbers crosswise about 1/2 inch thick or the dilled green tomatoes very thin, and drain in a colander overnight. In a 3-gallon crock with a lid pack the pickles in layers, if desired using two garlic cloves to each layer. Boil together the vinegar, sugar, and spices for 15 minutes, watching carefully that it does not boil over, and pour at once over the pickles. Next morning stir in the olive oil. Stir the pickles well each day for 10 days. Store in sealed sterilized jars.



### Long-brined Pickles

(See Farmers' Bulletin 1438, "Making fermented pickles," for detailed directions.)

Green peppers, green tomatoes, onions, cauliflower, and snap beans as well as cucumbers cured by the long-brining method may be used in many kinds of mixed pickles.

To remove the salt from the brined vegetables ready for these mixtures, cover the sliced green tomatoes with cold water, let stand overnight, and drain. If still very salty, add fresh water and soak again for several hours. Do not attempt to remove all the salt; some is needed for flavor. Simmer snap beans, onions and cauliflower in water for 20 minutes and then allow to cool in the water. Rinse with fresh water. The salt in the cucumbers is removed more readily by soaking in an equal part of vinegar and water until sufficient salt is removed.

Drain off all liquid from the vegetables before combining with the pickling mixture.

The following combinations are suggestive of many others that may be made, depending on the quantity of each vegetable on hand. The important thing is to keep the right proportion of pickling liquid to chopped vegetables, rather than to have an exact quantity of each vegetable in the mixture.

### Sweet Mixed Pickles

(Using long-brined vegetables)

1 quart sliced cucumbers	1 pint cauliflower, cut
1 pint sliced onions	in sections
1 pint snap beans, cut	1 pint sliced green tomatoes
1/2 pint sliced sweet red peppers	1 pint sliced green peppers

Freshen the vegetables by the usual method, chop them, and drain off all the liquid. Pour over them a pickling mixture made as follows:

3 cups vinegar	1 tablespoon mustard seed
1 cup water	2 hot red peppers
1-1/2 cups sugar	1 tablespoon mixed pickle
1 tablespoon celery seed	spice

Mix and bring to the boiling point and pour while boiling hot over the vegetables. Seal the pickles in sterilized, airtight jars, and store in a cool place.

# Mustard Pickles (Using long-brined vegetables)

2 quarts sliced cucumbers	1 quart onions, quartered
1 quart snap beans, cut in 1/2 inch pieces	1 quart cauliflower, cut in sections
1 quart sliced green peppers	1 cup sliced sweet red peppers

Freshen the brined vegetables in the usual way to remove the excess salt, and pour over them the following mixture:

1-1/2 cups sugar	1 tablespoon tumeric
1-1/2 cups flour	2 quarts vinegar
2/3 cup ground mustard	

Mix the dry ingredients with enough vinegar to make a smooth paste. Heat the rest of the vinegar, add to the mixture, and cook until it thickens, and pour hot over the vegetables. Let stand overnight. Then pack the pickles in sterilized jars, seal, and store in a cool place. This amount makes about 5 quarts of pickle

## Chow Chow (Using long-brined vegetables)

1 pint sliced onions	1 pint cider vinegar
1 pint cauliflower, cut in sections	1 cup sugar
1 quart cut snap beans	5 teaspoons celery seed
12 green peppers	4 teaspoons mustard seed
1 red pepper	6 teaspoons grated horseradish

After the vegetables are freshened in the usual way, mix and chop them, and drain off all liquid. Heat the vinegar, sugar, and spices to the boiling point and pour over the vegetables. Stir and let stand overnight. In the morning stir well, pack in sterilized jars, seal, and store in a cool place. This amount yields 3 quarts of chow chow.

## RELISHES

### Catsup

10 pounds red ripe tomatoes	1 teaspoon ground mustard
3 onions	1 teaspoon celery seed
2 sweet red peppers	1 tablespoon salt
1 cup vinegar	1 teaspoon whole allspice
3/4 cup sugar	1 teaspoon whole cloves
2 teaspoons paprika	3 two-inch pieces stick cinnamon

Wash the vegetables, slice, and remove the seeds from the peppers. Cook the vegetables for about 30 minutes, then press through a fine sieve. Boil the pulp rapidly for about 30 minutes, or until somewhat thickened. Add the remaining ingredients after tying the allspice, cloves, and cinnamon in a piece of cheesecloth. Boil the mixture until thickened and stir frequently. Fill sterilized bottles with the catsup, use new cork stoppers, and dip the bottle tops into sealing wax or melted paraffin to make an airtight seal. Store in a dark cool place. This quantity of tomatoes will yield from 1 to 2 quarts of catsup.



### Chili Sauce

5 quarts skinned chopped ripe tomatoes	1 cup sugar
2 cups chopped sweet red pepper	3 cups vinegar
2 cups chopped green pepper	1 teaspoon ground cloves
1-1/2 cups chopped onions	1 teaspoon ground allspice
3 tablespoons salt	1 teaspoon ground cinnamon

Combine the chopped vegetables, salt, and sugar, and simmer until the mixture begins to thicken. Then add the vinegar and spices and cook the mixture down until it becomes a thick sauce. Pour into hot sterilized bottles, use new cork stoppers and dip the bottle tops into sealing wax, or melted paraffin. Store in a dark cool place. This recipe yields about 3 quarts of sauce.

### Dixie Relish

1 pint chopped sweet red peppers	4 tablespoons salt
1 pint chopped sweet green peppers	1 quart vinegar
2 tablespoons mustard seed	1 quart chopped cabbage
1 tablespoon celery seed	1 pint chopped white onions
1 cup sugar	

Cut the peppers into quarters, discard the seeds and coarse white sections and soak overnight in a brine made of 1 cup of salt to 1 gallon of water. Freshen for an hour or two, then drain and chop. Heat the spices with the sugar, salt, and vinegar to the boiling point, then pour over the mixed vegetables. Pack the relish in hot sterilized jars, partially seal, and process for 15 minutes at simmering temperature (185°F.). Seal airtight and store in a cool place.

### Apple Chutney

3 quarts sliced apples	2 pounds sultana raisins
3 lemons, sliced and seeded	1 tablespoon ground ginger
2 chili peppers, with seeds removed	1 teaspoon paprika
1 quart brown sugar	1 teaspoon salt
1 quart cider vinegar	1 onion, chopped
1 quart dates, stoned and chopped	2 cloves garlic
1 pint tarragon vinegar	

Chop the apples with the lemons as the acid will help to keep the apples from turning dark. Mix all the ingredients. Boil gently until the apples are soft and stir the mixture occasionally with a fork. Pack while hot in sterilized jars, seal, and store in a cool place.

Peach Chutney

10 pounds thinly sliced peaches	2 pounds sultana raisins
1-1/2 cups salt	3 oz. green ginger, cooked
5 pounds sugar	and chopped fine
1-3/4 quarts cider vinegar	3 cloves garlic, chopped
2 pounds almonds, chopped	30 small sweet red peppers,
1-1/2 pounds orange peel, chopped	seeds removed
1-1/2 pounds lemon peel, chopped	2 pounds onions, chopped fine
1-1/2 pounds citron, chopped	

Sprinkle the sliced peaches with salt and let stand overnight. Combine the sugar and the vinegar and boil 5 minutes. Add the drained peaches. Cook until tender, then add the other ingredients and cook until fairly thick, usually about 2 hours,